

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE Nov 20, 2001	ESTABLISHMENT NO. AND NAME TIF 66 Norson		CITY Hermosillo
FOREIGN PLANT REVIEW FORM					COUNTRY Mexico
NAME OF REVIEWER Dr. M. Douglas Parks		NAME OF FOREIGN OFFICIAL Dr. Jorge Canez		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
CODES (Give an appropriate code for each review item listed below) A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply					
1. CONTAMINATION CONTROL		Cross contamination prevention	28 U	Formulations	55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing	29 A	Packaging materials	56 A
Water potability records	01 A	Product handling and storage	30 A	Laboratory confirmation	57 A
Chlorination procedures	02 A	Product reconditioning	31 A	Label approvals	58 A
Back siphonage prevention	03 A	Product transportation	32 A	Special label claims	59 O
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring	60 O
Sanitizers	05 A	Effective maintenance program	33 A	Processing schedules	61 O
Establishments separation	06 A	Preoperational sanitation	34 A	Processing equipment	62 O
Pest --no evidence	07 A	Operational sanitation	35 A	Processing records	63 O
Pest control program	08 A	Waste disposal	36 A	Empty can inspection	64 O
Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures	65 O
Temperature control	10 A	Animal identification	37 A	Container closure exam	66 O
Lighting	11 A	Antemortem inspec. procedures	38 A	Interim container handling	67 O
Operations work space	12 A	Antemortem dispositions	39 A	Post-processing handling	68 O
Inspector work space	13 A	Humane Slaughter	40 A	Incubation procedures	69 O
Ventilation	14 A	Postmortem inspec. procedures	41 A	Process. defect actions -- plant	70 O
Facilities approval	15 A	Postmortem dispositions	42 A	Processing control -- inspection	71 O
Equipment approval	16 A	Condemned product control	43 A	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control	44 A	Export product identification	72 A
Over-product ceilings	17 M	Returned and rework product	45 A	Inspector verification	73 A
Over-product equipment	18 U	3. RESIDUE CONTROL		Export certificates	74 A
Product contact equipment	19 A	Residue program compliance	46 A	Single standard	75 A
Other product areas (inside)	20 A	Sampling procedures	47 A	Inspection supervision	76 A
Dry storage areas	21 A	Residue reporting procedures	48 A	Control of security items	77 A
Antemortem facilities	22 A	Approval of chemicals, etc.	49 A	Shipment security	78 A
Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification	79 A
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status	80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 A	Imports	81 A
Personal dress and habits	25 A	Boneless meat reinspection	52 A		
Personal hygiene practices	26 A	Ingredients identification	53 A		
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	Nov 20, 2001	TIF 66 Norson	Hermosillo
			COUNTRY Mexico
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FOREIGN OFFICIAL Dr. Jorge Canez	EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

COMMENTS:

17--Heavy condensate on structures not cleaned and sanitized daily above exposed carcasses in the hot box cooler.

28--Cut surfaces of hearts being brushed with plastic brush without cleaning brush.

18--Overspray onto overhead structures not cleaned and sanitized daily was falling back onto exposed carcasses at the carcass wash.

28--The bung cutter and the viscera trays not cleaned and sanitized between uses.

HACCP--CCP's are not being monitored seperately, all are done at the end of the line

Species testing --done on incoming product not finished product.

Inspection work force--two vets and one inspector, all paid by govt.

FOREIGN PLANT REVIEW FORM

REVIEW DATE

Nov 19,
2001

ESTABLISHMENT NO. AND NAME

TIF 74 KOWI

CITY

Navajoa

COUNTRY

Mexico

NAME OF REVIEWER
Dr. M. Douglas Parks

NAME OF FOREIGN OFFICIAL
Dr. Jorge Canez

EVALUATION

☒ Acceptable ☐ Acceptable/
Re-review ☐ Unacceptable

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			Mexico
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Dr. M. Douglas Parks	Dr. Jorge Canez		<input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

17--Heavy condensate on surfaces not cleaned and sanitized daily above exposed product in the boning room.

SSOP--Preventive action not recorded.

HACCP--one CCL not clear.

HACCP-- only one method of verification listed.

HACCP--Records for monitoring and pre-shipment review incomplete.

Species testing--done on incoming product not finished product.

Inspection work force--2 vets and 1 inspector all paid by govt.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE Nov 8, 2001	ESTABLISHMENT NO. AND NAME TIF104 Empacadora La Cabana	CITY Montemoreles <hr/> COUNTRY Mexico	
FOREIGN PLANT REVIEW FORM					
NAME OF REVIEWER Dr. M. Douglas Parks		NAME OF FOREIGN OFFICIAL Dr. Ivanna Lauria		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
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COMMENTS:

29--Level of hot water in knife sanitizer not deep enough to cover knife blades.

17--Heavy condensation on ceiling above exposed product in the product cooler.

07--In the exposed product drying room there was an open window and the screen had mesh large enough to admit small insects.

HACCP--Pre-shipment review is not being done.

Species testing done on incoming product not finished product.

Inspector work force-- one government paid vet

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS FOREIGN PLANT REVIEW FORM		REVIEW DATE Nov. 9, 2001	ESTABLISHMENT NO. AND NAME TIF 105 Ganaderia Intregal		CITY General Escobedo COUNTRY Mexico
NAME OF REVIEWER Dr. M. Douglas Parks		NAME OF FOREIGN OFFICIAL Dr. Ivanna Lauria		EVALUATION <input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Rereview <input checked="" type="checkbox"/> Unacceptable	
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	Nov. 9, 2001	TIF 105 Ganaderia Intregal	General Escobedo
			COUNTRY
			Mexico
NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL	EVALUATION	
Dr. M. Douglas Parks	Dr. Ivanna Lauria	<input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/Re-review <input checked="" type="checkbox"/> Unacceptable	

COMMENTS:

17 - Condesate was falling from overhead ceiling into the area of exposed carcasses near the pre-trim area in the boning room and was above open cartons to be used for exposed product.

30 - A carton to be used for exposed product dropped to the floor and an employee picked up the box and returned it to the production line.

29 - The viscera buggy was not cleaned and sanitized properly between uses.

29 - The carcass split saw and the brisket saw were not cleaned and sanitized properly between uses.

27 - The employee cutting the bung loose allowed it to drop back into the pelvis without the plastic bag in place thus contaminating the interior of the pelvis.

27 - Approximately 50% of the livers had a piece of inedible gall bladder left in place.

SSOP - Not recording preventative action.

HACCP - Not recording preventative action.

E. coli - Carcass is selected manually, not randomly.

Inspection work force - Establishment-paid employees, rather than government-paid inspectors as required, were conducting post-mortem inspections and making carcass dispositions.

NOTE: Although direct observation of this establishment's operations revealed no major issues, the discovery of establishment-paid employees conducting post-mortem inspections and making carcass dispositions resulted in the establishment being evaluated as unacceptable and subsequently delisted until such time as adequate staffing with government-paid inspectors could be accomplished.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS FOREIGN PLANT REVIEW FORM		REVIEW DATE Nov. 15, 2001	ESTABLISHMENT NO. AND NAME TIF 111 Ganaderia Intregal Vizur		CITY Culiacan COUNTRY Mexico
NAME OF REVIEWER Dr. M. Douglas Parks		NAME OF FOREIGN OFFICIAL Dr. Marco Castro		EVALUATION <input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input checked="" type="checkbox"/> Unacceptable	
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Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures	
Temperature control	10 A	Animal identification		37 A	Container closure exam
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Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status	
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			COUNTRY
			Mexico
NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL		EVALUATION
Dr. M. Douglas Parks	Dr. Marco Castro		<input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input checked="" type="checkbox"/> Unacceptable

COMMENTS:

28 - Floor wash spray was splashing into and on partially filled boxes of vacuum packed product in the boning room.

28 - Several vacuum packages of product had hair and rail grease on the product in the package.

29 - The brisket saw and the horn clipper were not cleaned and sanitized between uses.

SSOP - No written procedure for operational sanitation. It is being done and records are being kept.

SSOP - Records are incomplete for corrective and preventative actions.

HACCP - Only one method of verification written, not multiple methods.

HACCP - Not recording preventative actions.

HACCP - Pre-shipment review is not being done.

E. coli - The program does not designate the employee responsible to collect the samples.

E. coli - The program does not designate the plant location for sample collecting.

E. coli - The program does not designate the frequency for sampling (one sample per 300 carcasses is being sampled).

Species testing - done on incoming product, not finished product.

Inspector work force - Establishment-paid employees, rather than government-paid inspectors as required, were conducting post-mortem inspections and making carcass dispositions.

NOTE: Although direct observation of this establishment's operations revealed no major issues, the discovery of establishment-paid employees conducting post-mortem inspections and making carcass dispositions resulted in the establishment being evaluated as unacceptable and subsequently delisted until such time as adequate staffing with government-paid inspectors could be accomplished.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS FOREIGN PLANT REVIEW FORM		REVIEW DATE Nov 21, 2001	ESTABLISHMENT NO. AND NAME TIF 120 Ganaderia Integral el Centinela		CITY Mexicali COUNTRY Mexico
NAME OF REVIEWER Dr. M. Douglas Parks		NAME OF FOREIGN OFFICIAL Dr. Uolanda Arroyo		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
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			COUNTRY Mexico
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FOREIGN OFFICIAL Dr. Uolanda Arroyo		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

17--Condensate above exposed catrcasses on surfaces not cleaded or sanitized daily in cooler #3 and in the slaughter department.

28--The carcass split saw hose was broken and was touching each carcass without cleaning and sanitizing it between uses.

HACCP--monitoring procedure incomplete and preventive action not written in program.

E.coli--Carcass selected and place on side rail for cooling.

Species testing-- only done on residue samples on incoming product not on finished product.

Inspection work force-- 3 vets all govt paid.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY	
FOREIGN PLANT REVIEW FORM		Nov 6, 2001	TIF 158 Sigma Alimentos	Atitalquia	
					COUNTRY Mexico
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Temperature control	10 A	Animal identification	37 A	Container closure exam	66 O
Lighting	11 A	Antemortem inspec. procedures	38 A	Interim container handling	67 O
Operations work space	12 A	Antemortem dispositions	39 A	Post-processing handling	68 O
Inspector work space	13 A	Humane Slaughter	40 A	Incubation procedures	69 O
Ventilation	14 A	Postmortem inspec. procedures	41 A	Process. defect actions -- plant	70 O
Facilities approval	15 A	Postmortem dispositions	42 A	Processing control -- inspection	71 O
Equipment approval	16 A	Condemned product control	43 A	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control	44 A	Export product identification	72 A
Over-product ceilings	17 A	Returned and rework product	45 A	Inspector verification	73 A
Over-product equipment	18 A	3. RESIDUE CONTROL		Export certificates	74 A
Product contact equipment	19 A	Residue program compliance	46 A	Single standard	75 A
Other product areas (<i>inside</i>)	20 A	Sampling procedures	47 A	Inspection supervision	76 A
Dry storage areas	21 A	Residue reporting procedures	48 A	Control of security items	77 A
Antemortem facilities	22 A	Approval of chemicals, etc.	49 A	Shipment security	78 A
Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification	79 A
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status	80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 A	Imports	81 A
Personal dress and habits	25 A	Boneless meat reinspection	52 A		
Personal hygiene practices	26 A	Ingredients identification	53 A		
Sanitary dressing procedures	27 A	Control of restricted ingredients	54 A		

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE Nov 6, 2001	ESTABLISHMENT NO. AND NAME TIF 158 Sigma Alimentos	CITY Atitalquia
	COUNTRY Mexico		
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FOREIGN OFFICIAL Dr. Francisco Cervantes	EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

COMMENTS:

30--Plastic packaged product dropped on the floor was returned to production by the supervisor without reconditioning.

28--Hand sanitizer dispenser was located above exposed product.

SSOP--Preventive action not recorded.

HACCP--Preventive action not recorded.

Species testing done on incoming product not finished product.

Inspector work force-- one govt paid vet.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS FOREIGN PLANT REVIEW FORM		REVIEW DATE Nov 15, 2001	ESTABLISHMENT NO. AND NAME TIF 169 Productos Chata		CITY Culiacan COUNTRY Mexico
NAME OF REVIEWER Dr. M. Douglas Parks		NAME OF FOREIGN OFFICIAL Dr. Marco Castro		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
CODES (Give an appropriate code for each review item listed below) A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply					
1. CONTAMINATION CONTROL		Cross contamination prevention		28 A	Formulations A
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing		29 A	Packaging materials A
Water potability records	01 A	Product handling and storage		30 A	Laboratory confirmation A
Chlorination procedures	02 A	Product reconditioning		31 A	Label approvals A
Back siphonage prevention	03 A	Product transportation		32 A	Special label claims O
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring A	
Sanitizers	05 A	Effective maintenance program		33 A	Processing schedules O
Establishments separation	06 A	Preoperational sanitation		34 A	Processing equipment O
Pest --no evidence	07 A	Operational sanitation		35 A	Processing records O
Pest control program	08 A	Waste disposal		36 A	Empty can inspection O
Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures O	
Temperature control	10 A	Animal identification		37 A	Container closure exam O
Lighting	11 A	Antemortem inspec. procedures		38 A	Interim container handling O
Operations work space	12 A	Antemortem dispositions		39 A	Post-processing handling O
Inspector work space	13 A	Humane Slaughter		40 A	Incubation procedures O
Ventilation	14 A	Postmortem inspec. procedures		41 A	Process. defect actions -- plant O
Facilities approval	15 A	Postmortem dispositions		42 A	Processing control -- inspection O
Equipment approval	16 A	Condemned product control		43 A	5. COMPLIANCE/ECON. FRAUD CONTROL
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control		44 A	Export product identification A
Over-product ceilings	17 A	Returned and rework product		45 A	Inspector verification A
Over-product equipment	18 A	3. RESIDUE CONTROL		Export certificates A	
Product contact equipment	19 U	Residue program compliance		46 A	Single standard A
Other product areas (inside)	20 M	Sampling procedures		47 A	Inspection supervision A
Dry storage areas	21 A	Residue reporting procedures		48 A	Control of security items A
Antemortem facilities	22 A	Approval of chemicals, etc.		49 A	Shipment security A
Welfare facilities	23 A	Storage and use of chemicals		50 A	Species verification A
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status A	
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim		51 A	Imports A
Personal dress and habits	25 A	Boneless meat reinspection		52 A	
Personal hygiene practices	26 A	Ingredients identification		53 A	
Sanitary dressing procedures	27 A	Control of restricted ingredients		54 A	

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
	Nov 15, 2001	TIF 169 Productos Chata	Culiacan
			COUNTRY
			Mexico
NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL		EVALUATION
Dr. M. Douglas Parks	Dr. Marco Castro		<input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

19--Product contact trays and the racks that hold them, ready for use, had residues from previous days uses.

20--Plastic strip curtains had residues from previous days uses, in production areas.

SSOP--Not recording preventative actions.

HACCP--Critical limits not correct as stated, need to be re-worded.

HACCP--Pre-shipment review not being done.

Species testing--done on incoming product not finished product.

Inspection work force--one govt paid vet.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY
FOREIGN PLANT REVIEW FORM		Nov 13, 2001	TIF 188 Cara Blanca		Chihuahua
NAME OF REVIEWER Dr. M. Douglas Parks		NAME OF FOREIGN OFFICIAL Dr. Blas Ibarra		EVALUATION <input type="checkbox"/> Acceptable <input checked="" type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
CODES (Give an appropriate code for each review item listed below) A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply					
1. CONTAMINATION CONTROL		Cross contamination prevention	28 U	Formulations	55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing	29 U	Packaging materials	56 A
Water potability records	01 A	Product handling and storage	30 A	Laboratory confirmation	57 A
Chlorination procedures	02 A	Product reconditioning	31 A	Label approvals	58 A
Back siphonage prevention	03 A	Product transportation	32 A	Special label claims	59 O
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring	60 O
Sanitizers	05 A	Effective maintenance program	33 A	Processing schedules	61 O
Establishments separation	06 A	Preoperational sanitation	34 A	Processing equipment	62 O
Pest --no evidence	07 A	Operational sanitation	35 A	Processing records	63 O
Pest control program	08 A	Waste disposal	36 A	Empty can inspection	64 O
Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures	65 O
Temperature control	10 A	Animal identification	37 A	Container closure exam	66 O
Lighting	11 A	Antemortem inspec. procedures	38 A	Interim container handling	67 O
Operations work space	12 A	Antemortem dispositions	39 A	Post-processing handling	68 O
Inspector work space	13 A	Humane Slaughter	40 A	Incubation procedures	69 O
Ventilation	14 A	Postmortem inspec. procedures	41 A	Process. defect actions -- plant	70 O
Facilities approval	15 A	Postmortem dispositions	42 A	Processing control -- inspection	71 O
Equipment approval	16 A	Condemned product control	43 A	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control	44 A	Export product identification	72 A
Over-product ceilings	17 A	Returned and rework product	45 A	Inspector verification	73 A
Over-product equipment	18 A	3. RESIDUE CONTROL		Export certificates	74 A
Product contact equipment	19 A	Residue program compliance	46 A	Single standard	75 A
Other product areas (inside)	20 A	Sampling procedures	47 A	Inspection supervision	76 A
Dry storage areas	21 A	Residue reporting procedures	48 A	Control of security items	77 A
Antemortem facilities	22 A	Approval of chemicals, etc.	49 A	Shipment security	78 A
Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification	79 A
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status	80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 A	Imports	81 A
Personal dress and habits	25 A	Boneless meat reinspection	52 A		
Personal hygiene practices	26 A	Ingredients identification	53 A		
Sanitary dressing procedures	27 A	Control of restricted ingredients	54 A		

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE Nov 13, 2001	ESTABLISHMENT NO. AND NAME TIF 188 Cara Blanca	CITY Chihuahua
	COUNTRY Mexico		
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FOREIGN OFFICIAL Dr. Blas Ibarra	EVALUATION <input type="checkbox"/> Acceptable <input checked="" type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

COMMENTS:

28--Plastic strip doors had residues from previous days uses in production areas.

29--Metal racks for exposed product processing, ready for use and in use, had residues from previous days uses.

29--An exposed product scale had residues from previous days uses.

SSOP--Not recording preventative actions.

HACCP--Records of monitoring, corrective and preventative not complete.

HACCP--No written verification methods in the plan.

HACCP--The plan is not date and signed by the on-site overall authority.

HACCP--No pre-shipment review is being done.

Species testing on incoming product not on finished produce.

Inspection work force--one govt paid vet.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY	
FOREIGN PLANT REVIEW FORM		Nov 7, 2001	TIF 209 Sigma Alimentos	Linares	
					COUNTRY Mexico
NAME OF REVIEWER Dr. M. Douglas Parks		NAME OF FOREIGN OFFICIAL Dr. Ivanna Lauria		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
CODES (Give an appropriate code for each review item listed below) A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply					
1. CONTAMINATION CONTROL		Cross contamination prevention	28 U	Formulations	55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing	29 A	Packaging materials	56 A
Water potability records	01 A	Product handling and storage	30 A	Laboratory confirmation	57 A
Chlorination procedures	02 A	Product reconditioning	31 A	Label approvals	58 O
Back siphonage prevention	03 A	Product transportation	32 A	Special label claims	59 O
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring	60 A
Sanitizers	05 A	Effective maintenance program	33 A	Processing schedules	61 O
Establishments separation	06 A	Preoperational sanitation	34 A	Processing equipment	62 O
Pest --no evidence	07 A	Operational sanitation	35 A	Processing records	63 O
Pest control program	08 A	Waste disposal	36 A	Empty can inspection	64 O
Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures	65 O
Temperature control	10 A	Animal identification	37 A	Container closure exam	66 O
Lighting	11 A	Antemortem inspec. procedures	38 A	Interim container handling	67 O
Operations work space	12 A	Antemortem dispositions	39 A	Post-processing handling	68 O
Inspector work space	13 A	Humane Slaughter	40 A	Incubation procedures	69 O
Ventilation	14 A	Postmortem inspec. procedures	41 A	Process. defect actions -- plant	70 O
Facilities approval	15 A	Postmortem dispositions	42 A	Processing control -- inspection	71 O
Equipment approval	16 A	Condemned product control	43 A	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control	44 A	Export product identification	72 A
Over-product ceilings	17 A	Returned and rework product	45 A	Inspector verification	73 A
Over-product equipment	18 A	3. RESIDUE CONTROL		Export certificates	74 A
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Personal dress and habits	25 A	Boneless meat reinspection	52 A		
Personal hygiene practices	26 A	Ingredients identification	53 A		
Sanitary dressing procedures	27 A	Control of restricted ingredients	54 A		

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
	Nov 7, 2001		TIF 209 Sigma Alimentos
			COUNTRY
			Mexico
NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL		EVALUATION
Dr. M. Douglas Parks	Dr. Ivanna Lauria		<input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

28--The exterior surface of product packaging bags were on the exposed product conveyor and in contact with exposed product.

28--Rust on the tortilla cooking belt and on a motor above exposed product.

20--A metal detector on the salsa line, which is a CCP, was not functional.

20--A product additive scale had residues from previous days uses.

SSOP--The frequency for tasks was not written into the program but are done daily.

SSOP--Not recording preventative action.

HACCP--The plan has time requirement for monitoring and does not include temperature requirement.

HACCP--The pre-shipment review is done by the Inspection Service Veterinarian and not by the establishment personnel.

Species testing done on incoming product not finished product.

Inspection force-- one government paid vet, and one company paid inspector

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
FOREIGN PLANT REVIEW FORM		Nov 14, 2001	TIF 271 Tasky de Mexico	Juarez
NAME OF REVIEWER Dr. M. Douglas Parks		NAME OF FOREIGN OFFICIAL Dr. Blas Ibarra		COUNTRY Mexico
		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable		
CODES (Give an appropriate code for each review item listed below) A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply				
1. CONTAMINATION CONTROL		Cross contamination prevention	28 A	Formulations
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing	29 A	Packaging materials
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Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring
Sanitizers	05 A	Effective maintenance program	33 A	Processing schedules
Establishments separation	06 A	Preoperational sanitation	34 A	Processing equipment
Pest --no evidence	07 A	Operational sanitation	35 A	Processing records
Pest control program	08 A	Waste disposal	36 A	Empty can inspection
Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures
Temperature control	10 A	Animal identification	37 A	Container closure exam
Lighting	11 A	Antemortem inspec. procedures	38 A	Interim container handling
Operations work space	12 A	Antemortem dispositions	39 A	Post-processing handling
Inspector work space	13 A	Humane Slaughter	40 A	Incubation procedures
Ventilation	14 A	Postmortem inspec. procedures	41 A	Process. defect actions -- plant
Facilities approval	15 A	Postmortem dispositions	42 A	Processing control -- inspection
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(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control	44 A	Export product identification
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Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 A	Imports
Personal dress and habits	25 A	Boneless meat reinspection	52 A	
Personal hygiene practices	26 A	Ingredients identification	53 A	
Sanitary dressing procedures	27 A	Control of restricted ingredients	54 A	

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
	Nov 14, 2001	TIF 271 Tasky de Mexico	Juarez
			COUNTRY
			Mexico
NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL		EVALUATION
Dr. M. Douglas Parks	Dr. Blas Ibarra		<input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

28--Product conveyor and bag filling equipment had residues from previous days uses over and near exposed product.

20--Plastic totes for exposed product had holes and cracks.

SSOP--Not recording preventative actions.

HACCP--No pre-shipment review (not shipped product yet), Not recording preventative action (not had a deviation yet).

HACCP--The plan is not dated and signed by the overall on-site authority.

Species testing--Done on incoming product not finished product.

Inspector work force--one govt paid vet.